

Argentina

87 Luigi Bosca Chardonnay 2017, Mendoza (\$19.95)

A weighty Chardonnay which sees fruit and oak come together, creating a melange of peach, pineapple, melon, apple, vanilla, cream and spice. Very good length with minerality and acidity carrying the finale. (ES)

Canada

91 Flat Rock Cellars The Rusty Shed Chardonnay 2016, Twenty Mile Bench (\$26.95)

An overt, rich and fruit forward Chardonnay, full of banana, pineapple, honey, sweet peach, fig, honey, vanilla and spice. Rich, flavorful and ripe, the essence of this wine carries long on the palate. (ES)

91 Closson Chase Vineyard Chardonnay 2016, Prince Edward County (\$29.95)

This is a ripe and creamy Chardonnay with moderate aromas of peach, pineapple, vanilla, spice, butterscotch and a slight minerality. Leans to the full end of the spectrum and has lovely density as well as persistency. (ES)

90 Bachelder Saunders Vineyard Chardonnay 2015, Beamsville Bench (\$44.95)

From a small 2.5 acre vineyard comes this Chardonnay which is chock full of honey, apple, peach, yeast, white flowers and minerals. There is a touch of volatility which adds

an extra layer of complexity. Cream and caramel bring the curtain down. A solid bottling, but there have been better renditions. (ES)

90 Hidden Bench Chardonnay 2016, Beamsville Bench (\$29.95)

Hidden Bench has hit a home run with their entry-level Chardonnay. The wine displays honey, peach, pear, apple, citrus, yeast, cream, spice and vanilla qualities. Excellent length, lovely acidity and a brilliant match for lobster or crab. (ES)

89 Bachelder Niagara Chardonnay 2016, Niagara (\$24.95)

Bachelder's workhorse Chardonnay is a natural ferment offering which features apple, honey, citrus, lemon and yeast. Medium body with an elegant personality, featuring a spice, mineral and earth finale. (ES)

89 Westcott Vineyards Estate Chardonnay 2016, Vinemount Ridge 2016 (\$27.95)

An absolute delight to drink. Sweet apple, yellow peach, honey, cream, vanilla and spice flood the senses. There is a round/creamy texture with a protracted finale. (ES)

88 Palatine Hills Chardonnay Neufeld Vineyard 2016, Niagara Lakeshore (\$24.95)

An overt Chardonnay which hits 14.5% alcohol. Wall to wall peach, cream, honey, banana, fig, yellow apple, spice and vanilla. The palate is creamy with very good length and some heat creeping in at the end. (ES)

Red

90 Arterra Pinot Noir 2016, Niagara (\$29.95)

Made in an open, friendly style which will appeal to many. Concentrated and ripe, there is a fantastic nose of rose, dark cherry, plum, raspberry, vanilla and spice. Still needs another year to settle down and come together. (ES)

90 Ravine Vineyard Estate Winery Cabernet Franc 2016, Niagara-on-the-Lake (\$38)

The warmth of 2016 has created a Franc with cassis, violets, herbs/ mint, cocoa and vanilla. Medium plus body, ripe tannins and excellent length. I think that a tomahawk steak with a rosemary butter sauce would be a phenomenal pairing. Drink over the next 6 to 7 years. (ES)

90 Stratus Vineyards Cabernet Franc 2015, Niagara-on-the-Lake (\$38)

Yes, another winner Franc from Stratus! Deep ruby with a beguiling nose of crème de cassis, raspberry, damson plum, vanilla, mint, chocolate and spice. The sweet fruit palate adds nuances of vanilla and grilled herbs. Weighty and long. Now until 2024. (ES)

90 Huff Estates South Bay Vineyards Cabernet Franc 2016, Prince Edward County (\$29.95)

Huff's first ever Franc from the South Bay Vineyards is a real winner! It is stacked with fruit: blackberry, cassis, plum and raspberry. New oak adds vanilla, smoke and spice, helping to create a beautifully complex wine. Fresh acidity and fine-grained tannins will ensure mid-term cellaring. (ES)

Chile

89 Concha y Toro Marqués de Casa Concha Syrah 2016, Maipo (\$21.95)

Lots of licorice, pepper, blackberry, raspberry and herbs are all in play in this full-ish Syrah! Great for those heavier/richer autumn meals. Drink over the next 5 years. (ES)

France

White

90 Gérard Bertrand Cuvée Thomas Jefferson Crémant de Limoux Brut 2015, Limoux (\$19.95)

One of the best value traditional method sparkling wines you will find from France! Toast, peach, pear, binned apple, lemon, mushroom and spiciness are all present. The rich texture, lively acidity and protracted finale make for one fine bubbly! A blend of Chenin Blanc, Chardonnay and Mauzac. (ES)

Red

89 Gérard Bertrand Grand Terroir La Clape 2015, Languedoc (\$18.95)

A blend of Syrah, Carignan and Mourvèdre. Full-bodied and structured, this red serves up cassis, blueberry, plum, cherry, spice, black pepper and red flowers. There is great length with a tannic edge which will do well when paired alongside a rack of lamb. (ES)

88 Ferraton Père et Fils La Tournée Rouge 2016, Vin de France (\$13.95)

A superb value red from Southern France. This blend of Syrah and Grenache features cherry, plum, spices, violets and herbs. Smooth and drinking beautifully now. It is a wine made for weeknight dinners, alongside pasta and pizza. (ES)

87 Gérard Bertrand Fitou 2015, Languedoc (\$16.95)

Fitou wines are known for their easy drinking personality and this wine exemplifies this. Cherry, pepper, red flowers and garrigue are all in play. A little chill will go a long way. (ES)

Italy

88 Bellissima Prosecco Brut NV, Veneto (\$24.95)

This organic bubbly is aptly named as it belongs to Christie Brinkley. The beauty continues in the glass with a bouquet of peach, pear, apple, toast and white flowers. □ Light bodied and elegant, the wine possesses great length. Pair with oysters on the half shell or sushi. (ES)

South Africa

90 Waterkloof Seriously Cool Chenin Blanc 2017, Stellenbosch (\$17.95)

Made from old bush vines, which produce naturally low yields. This is a juicy Chenin which flaunts honey, melon, yellow apple, lemon, and white flowers. □ Great length, and a wine that calls out for shrimp or scallops. (ES)

Spain

92 Torres Mas La Plana 2013, Penedès (\$64.95)

Torres' flagship Cabernet is a polished offering with waves of cassis, plum, olive, mint, smoky herbs and vanilla. There is depth, refined tannins and a long lasting impression. Roast leg of lamb is a sublime pairing with this beauty! (ES)

92 Torres Perpetual 2015, Priorat (\$49.95)

Torres' top-end Priorat is a structured red, made from 80 to 100-year-old vines. Plum, cherry, raspberry, thyme, cinnamon and chocolate hits the palate like a long-distance runner, with flavour, tannic strength and stamina building over time. It should age well for 15 years. A blend of 95% Carignan and 5% Grenache. (ES)

91 Torres Salmos 2015, Priorat (\$39.95)

Salmos is one of two Priorats produced by Torres and the one that is made for 'early drinking'. It is also noteworthy to mention that is one of the values of the appellation. □ Hearty, this blend of Grenache, Carignan and Syrah is redolent with kirsch, plum, raisins, chocolate, vanilla and anise. On the palate, red flowers and scorched earth carry the protracted finale. (ES)